
What is ServSafe?

ServSafe is a Food Service Sanitation Course developed by the National Restaurant Association Educational Foundation to provide certification for Food Service Managers. This program is accepted by the South Dakota, Minnesota and Nebraska Departments of Health.

This course meets the eight-hour course requirements followed by an exam, consisting of multiple choice questions. To become a ServSafe Certified Food Service Manager, you must score 75% or higher on the exam.

Serving Safe Food addresses the following:

- Food Safety practices to be utilized throughout the flow of food from purchasing to serving to reheating leftovers
- Hazard Analysis of Critical Control Points (HACCP)
- Developing a Food Safety program for your food service operation

Do I Need To Take This Course?

South Dakota food service establishments are required to have at least one person on staff who has passed an 8-hour food service training and certification program. The South Dakota Department of Health has approved the ServSafe Course for certification.

***The course also qualifies for re-certification.**

Participants are encouraged to read and study the ServSafe Essentials Certification Coursebook, 4th Edition prior to class.

For questions or to register by phone:
605-353-8436 or e-mail:
smith.linda@ces.sdstate.edu



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To assist in meeting the SD Dept. of Health's Requirements for food manager certification and re-certification

SERVSAFE:

**Serving Safe Food
Certification Course
Wednesday
December 5, 2007**

ServSafe® is a registered trademark of The Educational Foundation of the National Restaurant Association



Seminar Location:

**Beadle County Extension Center
1110 3rd ST SW
Corner of 3rd & Lincoln at the State
Fairgrounds
Huron, SD 57350 1717
605-353-8436**



SOUTH DAKOTA STATE UNIVERSITY

ABS - Cooperative Extension Service

Who Should Attend?

- Food Service Managers
- Catering Directors
- School Food Service
- Dietary Managers
- Kitchen Managers
- Food and Beverage Directors
- Temporary Food Stand Managers
- Commodity Groups
- Food Safety Educators

Instructor

Linda Smith
Certified ServSafe® Instructor
FCS Extension Educator,
Beadle County Extension Center
Huron, SD

WORKSHOP INFORMATION

Beadle County Extension Center
1110 3rd St SW
Near Gate 8 - State Fairgrounds
Huron, SD

December 5, 2007

Instruction – 8:00 am – 5:00 pm
Exam – 5:00 pm (1 to 2 hours)

Registration Fee

\$100.00 includes classroom instruction,
ServSafe Essentials 4th edition book,
and the exam
\$60.00 if you already have a book
\$30.00 to retake exam
\$20.00 to sit in on class

*(Refreshments provided for all participants,
but lunch is on your own)*

Registration Deadline

November 21, 2007

PLEASE COMPLETE THE FOLLOWING PORTION AND RETURN WITH REGISTRATION FEE

Beadle County Extension Center
1110 3rd St. SW
Huron SD 57350 1717

Checks should be written payable to:
Beadle County Extension

_____ Class, exam, and book - \$100
_____ Class and exam, no book - \$60
_____ Retake exam - \$30
_____ Class participation only - \$20

Participant: _____

Food Service or company you work for: _____

Address: _____

City/State/Zip: _____

Phone: _____

E-mail: _____